

DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

7 CFR Part 51

[Docket Number FV-94-302]

Bermuda-Granex-Grano Type Onions and Onions (Other Than Bermuda-Granex-Grano and Creole Type); Grade Standards

AGENCY: Agricultural Marketing Service, USDA.

ACTION: Final rule.

SUMMARY: This final rule revises the United States Standards for Grades of Bermuda-Granex-Grano Type Onions and United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Type). The revision sets a minimum sample size for consumer size packages, provides a "Colossal" size classification and eliminates Export size classifications. It also includes other technical revisions to update the standards in accord with current handling and marketing practices.

EFFECTIVE DATE: October 10, 1995.

FOR FURTHER INFORMATION CONTACT:

Frank O'Sullivan, Fresh Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2049 South Building, Washington, DC 20090-6456, (202) 720-2185.

SUPPLEMENTARY INFORMATION: The U.S. Department of Agriculture (USDA) is issuing this rule in conformance with Executive Order 12866.

Pursuant to the requirements set forth in the Regulatory Flexibility Act (5 U.S.C. 601 et. seq.), the Administrator of the Agricultural Marketing Service (AMS) has determined that this action will not have a significant economic impact on substantial number of small entities. This final rule for the revision of U.S. Standards for Grades of Bermuda-Granex-Grano Type Onions and U.S. Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Type) will not impose substantial direct economic cost, recordkeeping, or personnel workload changes on small entities, and will not alter the market share or competitive position of these entities relative to large businesses. In addition, under the Agricultural Marketing Act of 1946, the use of these standards is voluntary.

This final rule has been reviewed under Executive Order 12778, Civil Justice Reform. This action is not intended to have retroactive effect. This

rule will not preempt any State or local laws, regulations, or policies, unless they present an irreconcilable conflict with this rule. There are no administrative procedures which must be exhausted prior to any judicial challenge to the provisions of this rule.

Agencies periodically review existing regulations. An objective of the review is to ensure that the grade standards are serving their intended purpose, the language is clear, and the standards are consistent with AMS policy and authority.

The United States Standards for Grades of Bermuda-Granex-Grano Type Onions was last revised February 20, 1985, and the United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types) was last revised October 1, 1971. In general, the Bermuda-Granex-Grano Type (BGG) standard is applied to southern grown onions that have thin papery outer scales, are harvested in the spring and summer and are not typically kept in storage. The Other Than Bermuda-Granex-Grano and Creole Types (Other Than) standard is generally applied to northern grown onions that have thick outer papery scales, are harvested in the fall and are more commonly stored. The major distinction between the two standards for grades of these onions is the lot tolerances; 10 percent for BGG and 5 percent for Other Than. Although separated by type and tolerances, many similarities exist in the grading of these onions. The different types of onions are affected by most of the same defects. The procedures for sampling and performing grading activities are essentially the same regardless of which standard is being applied. The standards were established and have been revised separately over the years to reflect the needs of their respective industries.

A broad spectrum of growers and shippers of onions who utilize both standards, represented by The National Onion Association (NOA), requested that the minimum sample size for consumer size packages be designated at 20 pounds in each standard. While considering the NOA's request the Agency, through a periodic review, decided to take the opportunity to bring the standards into closer uniformity with each other and conformity to current harvesting, handling and marketing practices by proposing additional revisions including a grade for peeled onions, an additional size designation for colossal onions and technical revisions to promote uniformity and clarity wherever possible.

The proposed rule, United States Standards for Grades of Bermuda-Granex-Grano Type Onions and United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Type), was published in the **Federal Register** on February 16, 1995, (60, FR 8973-8981). The 60 day comment period ended April 17, 1995, and a total of eleven comments were received from six individual growers/packers/shippers, four associations and committees and one from an individual consumer.

Three of these comments, which included two growers/packers/shippers and the NOA, were in full support of the proposal. One commentator expressed that, "Since we market onions of both types, we feel the changes to (the) standard are needed and will make the inspection and marketing of onions much easier." The NOA agreed with the agency's effort to modernize and update the standards because it would encourage improved marketing practices and business conditions for U.S. onion producers, shippers, and handlers. Another comment simply stated agreement with the proposed rule.

Three comments were received which were in general support of the proposed changes but which expressed some disagreement on one or two of the specific revisions.

A grower/packer/shipper suggested that the medium size designation be changed from 2 inch minimum to 2 1/4 inch minimum and be called large/medium or medium/large. In regards to the new colossal size designation this commentator also stated that "colossal in the trade is generally 4" and larger not 3 3/4." Size designations in the standards are not requirements of the grades but provide reasonable guidelines that may be specified in connection with the grades. These guidelines provide the basis for a common trading language. However, industry members may specify any size qualifications they agree to in their contracts. AMS believes that the consolidation of the separate size classifications from each standard into one has achieved the intended purpose of uniformity and clarity. The colossal size designation provides specifications (3 3/4 inches minimum) that would allow for a lot of onions that are packed to 4 inches minimum yet still maintains a reasonable distinction from the next smaller size designation. Therefore, AMS has decided to leave the sizes as designated in the proposal.

Two produce organization groups sent in identical comments in regards to the proposed U.S. No. 1 Peeled grade. They suggested the grade be substantially rewritten as a "U.S. Peeled grade" and

specified basic requirements, free from defects, free from serious damage defects and other requirements. The comments suggested a grade for peeled onions that was substantially different than the one proposed. Having considered these comments and other comments that give general agreement to the proposal as written or make no specific comment to this issue, AMS has decided to not include the proposed U.S. No. 1 Peeled grade in this standard change. AMS believes further investigation of the need for a peeled onion grade and what requirements would best serve the industry should be undertaken based on these comments.

Two comments were received that addressed specific points they wished to see changed from the proposal.

One grower/packer/shipper commented that "we would like to see the tolerance for decay increased to 4% and total defects allowed to 7% for the other than Bermuda-Grano-Granex type onions. This would save millions of dollars in food claims each year that would go to the farmers and not adversely affect the ultimate return to the receiver with consumer prices eventually falling." The tolerances in the "Other Than" standard have been in place since the inception of the standard in 1920. Changes to the tolerances were not included in the proposed rule because there was no request to do so and AMS saw no need to change that which has been working successfully for the life of this standard. Accordingly, AMS will not be changing any tolerance percentages in this final rule.

A grower/packer/shipper of pearl and boiler onions had some comments in regards to the proposed 20 pound minimum sample size for consumer size packages. In the proposal, Samples for grade and size determination (sections 51.3201 in "BGG" and 51.2839 in "Other Than") states in part "When individual packages contain less than 20 pounds, a sufficient number of adjoining packages are opened to provide at least a twenty pound sample." This commentator pointed out that for the very small pearl or boiler onions which are packed in packages from 10 to 16 ounces this minimum sample size would impose severe hardship. The commentator points out that "the proposed minimum sampling requirement of twenty pounds will necessitate the opening and examination of 32 packages of pearl onions and 20 packages of boiler onions per sample * * * Therefore, for a full semi-trailer load of these consumer size packages, a minimum of 256 packages (approximately 9,600 bulbs) of pearls and a minimum of 160 packages

(approximately 3,025 bulbs) of boilers would need to be examined under this proposed sampling requirement. We believe this is an excessively large number of bulbs, and the cost of inspection would be prohibitive." AMS believes that this comment has merit. There would be an unnecessary burden to both industry and the inspection service to sample and inspect as many packages as needed for these smaller size onions under the proposed sampling guidelines. Therefore, AMS has decided to provide an exemption from the 20 pound sample size for onions packed to meet 2 1/4 inch and smaller maximum size. For these onions the samples may consist of either 20 pounds or the individual package. Samples for grade and size determination will now read: "Individual samples shall consist of at least 20 pounds for onions packed to meet larger than 2 1/4 inches maximum diameter. When individual packages contain 20 pounds or more and the onions are packed for Large or Jumbo size or larger the package shall be the sample. When individual packages contain less than 20 pounds, a sufficient number of adjoining packages are opened to provide at least a 20 pound sample, except that for onions packed to meet 2 1/4 inches maximum diameter or smaller, the sample may consist of either 20 pounds or the individual package."

One comment received from a major receiver's association was opposed to the proposal in general. They recommend that AMS retain the existing standards unchanged citing that "Increasing the tolerance of any grade and/or condition factors as well as increasing the defect percentage of any specific grade and/or condition factors or a combination thereof will result in a reduction of the existing quality standards." However, no tolerance changes are included in this standard revision. Further, the revisions to these onion standards are strictly for clarification, uniformity and conformity to current harvesting, handling, and marketing practices. Accordingly, no changes to the proposed standards are being made based on this comment.

Two comments received did not address the provisions of the proposal. One was from an individual consumer and the other was from a grower/packer/shipper.

A copy of the proposed rule was provided to the Agricultural Research Service (ARS) for help in identifying studies, data collection or other information relevant to the possible effect of the proposed revision on pesticide use. ARS reported that they

were unable to find much information on the subject. The information that was found by ARS proved not to be relevant.

The Agricultural Marketing Service (AMS) develops and improves standards of quality, condition, grade, and packaging to enhance the marketing of agricultural commodities by fostering consistency in commercial practices. The Agency has determined this final rule will enhance the marketing of onions. The provisions of this final rule are the same as those in the proposed rule except for the changes noted above in response to the comments received, and several minor editorial changes made for clarity.

Accordingly, this revision shall become effective 30 days after publication in the **Federal Register**.

List of Subjects in 7 CFR Part 51

Agricultural commodities, Food grades and standards, Fruits, Nuts, Reporting and recordkeeping requirements, Vegetables.

PART 51—[AMENDED]

For reasons set forth in the preamble, 7 CFR Part 51 is amended as follows:

1. The authority citation for 7 CFR Part 51 continues to read as follows:

Authority: 7 U.S.C. 1622, 1624.

2. In Part 51, Subpart—United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types) is revised to read as follows:

Subpart—United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types)

Grades

Sec.	
51.2830	U.S. No. 1.
51.2831	U.S. Export No. 1.
51.2832	U.S. Commercial.
51.2833	U.S. No. 1 Boilers.
51.2834	U.S. No. 1 Picklers.
51.2835	U.S. No. 2.

Size Classifications

51.2836 Size classifications.

Tolerances

51.2837 Tolerances.

Samples for Grade and Size Determination

51.2838 Samples for grade and size determination.

Application of Tolerances

51.2839 Application of tolerances.

Export Packing Requirements

51.2840 Export packing requirements.

Definitions

51.2841	Mature.
51.2842	Dormant.
51.2843	Fairly firm.

- 51.2844 Fairly well shaped.
- 51.2845 Wet sunscald.
- 51.2846 Doubles.
- 51.2847 Bottlenecks.
- 51.2848 Scallions.
- 51.2849 Damage.
- 51.2850 Diameter.
- 51.2851 Badly misshapen.
- 51.2852 Serious damage.
- 51.2853 One type.

Metric Conversion Table

- 51.2854 Metric conversion table.

Subpart—United States Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types)

Grades**§ 51.2830 U.S. No. 1.**

U.S. No. 1 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Fairly firm; and,
 - (4) Fairly well shaped.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Splits;
 - (3) Tops;
 - (4) Roots;
 - (5) Dry sunken areas;
 - (6) Sunburn;
 - (7) Sprouts;
 - (8) Freezing;
 - (9) Peeling;
 - (10) Cracked fleshy scales;
 - (11) Watery scales;
 - (12) Dirt or staining;
 - (13) Foreign matter;
 - (14) Mechanical;
 - (15) Translucent scales;
 - (16) Disease;
 - (17) Insects; and,
 - (18) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified the diameter shall be not less than 1½ inches, and yellow, brown, or red onions shall have 40 percent or more, and white onions shall have 30 percent or more, by weight, of the onions in any lot 2 inches or larger in diameter.
- (f) When a percentage of the onions is specified to be of any certain size or larger, no part of any tolerance shall be allowed to reduce the specified percentage, but individual packages in a lot may have as much as 25 percentage points less than the percentage specified, except that individual packages containing 10 pounds or less

shall have no requirements as to percentage of a certain size or larger: *Provided*, that any lot, regardless of package size, shall average within the percentage specified. (See §§ 51.2836 and 51.2837) ¹

§ 51.2831 U.S. Export No. 1.

U.S. Export No. 1 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Dormant;
 - (4) Fairly firm; and,
 - (5) Fairly well shaped.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Splits;
 - (3) Tops;
 - (4) Roots;
 - (5) Dry sunken areas;
 - (6) Sunburn;
 - (7) Sprouts;
 - (8) Freezing;
 - (9) Peeling;
 - (10) Cracked fleshy scales;
 - (11) Watery scales;
 - (12) Dirt or staining;
 - (13) Foreign matter;
 - (14) Mechanical;
 - (15) Translucent scales;
 - (16) Disease;
 - (17) Insects; and,
 - (18) Other means.
- (d) Unless otherwise specified onions are packed in accordance with Export Packing Requirements set forth in § 51.2840. (See § 51.2837.)

§ 51.2832 U.S. Commercial.

U.S. Commercial consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Not soft or spongy; and,
 - (4) Not badly misshapen.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Tops;
 - (3) Roots;

¹ Any lot of onions quoted as being of size smaller than 1½ inches minimum, such as "U.S. No. 1, 1¼ inches min." is not required to meet the percentages which shall be 2 inches or larger as specified in the U.S. No. 1 grade.

- (4) Dry sunken areas;
- (5) Sunburn;
- (6) Sprouts;
- (7) Freezing;
- (8) Cracked fleshy scales;
- (9) Watery scales;
- (10) Mechanical;
- (11) Translucent scales;
- (12) Disease;
- (13) Insects; and,
- (14) Other means.
- (d) Free from serious damage caused by:
 - (1) Staining;
 - (2) Dirt; and,
 - (3) Other foreign matter.
- (e) For tolerances see § 51.2837.
- (f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§ 51.2836 and 51.2837.)

§ 51.2833 U.S. No. 1 Boilers.

U.S. No. 1 Boilers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1⅞ inches. (See § 51.2837.)

§ 51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

§ 51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) One type;
 - (2) Mature; and,
 - (3) Not soft or spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald; and,
 - (3) Scallions.
- (c) Free from serious damage caused by:
 - (1) Watery scales;
 - (2) Dirt or Staining;
 - (3) Foreign Matter;
 - (4) Seedstems;
 - (5) Sprouts;
 - (6) Mechanical;
 - (7) Dry sunken areas;
 - (8) Disease;
 - (9) Freezing;
 - (10) Insects; and,
 - (11) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1½ inches. (See §§ 51.2836 and 51.2837.)

Size Classifications**§ 51.2836 Size classifications.**

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(2)
Colossal	3¾	95.3	(2)

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.

Tolerances

§ 51.2837 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

(a) For defects:

(1) *U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.*

(i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,

(ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald (see § 51.2839.)

(2) *U.S. Commercial and U.S. No. 2 grades.*

(i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald. (See § 51.2839.)

(b) For off-size:

(1) *U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades.* Not more than 5 percent of the onions in a lot may be below the specified minimum size, and not more than 10 percent may be above any specified maximum size. (See § 51.2839.)

(2) *U.S. No. 1 Pickler grade.* Not more than 10 percent of the onions in a lot may be above the maximum size specified for this grade. (See § 51.2839.)

Samples for Grade and Size Determination

§ 51.2838 Samples for grade and size determination.

Individual samples shall consist of at least 20 pounds for onions packed to meet larger than 2¼ inches maximum diameter. When individual packages contain 20 pounds or more and the onions are packed for Large or Jumbo size or larger the package shall be the sample. When individual packages

contain less than 20 pounds, a sufficient number of adjoining packages are opened to provide at least a 20 pound sample, except that for onions packed to meet 2¼ inches maximum diameter or smaller, the sample may consist of either 20 pounds or the individual package.

Application of Tolerances

§ 51.2839 Application of tolerances.

Individual samples are subject to the following limitations:

(a) Samples which contain more than 20 pounds shall have not more than one and one half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent, except that at least one defective and one off-size onion may be permitted in any sample: *Provided*, that en-route or at destination when onions in containers of 50 pounds or more are packed to a minimum size of 3 inches or larger not more than three onions or more than 4 percent (whichever is the larger amount) may be affected by decay or wet sunscald: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade; and,

(b) Samples which contain 20 pounds or less shall have not more than double the tolerance specified, except that at least one defective and one off-size onion may be permitted in any sample: *Provided*, that the averages for the entire lot are within the tolerances specified for the grade.

Export Packing Requirements

§ 51.2840 Export packing requirements.

Onions specified as meeting Export Packing Requirements shall be packed in containers having a net capacity of 25 kilograms (approximately 56 pounds).

Definitions

§ 51.2841 Mature.

Mature means well cured. Midseason onions which are not customarily held in storage shall be considered mature when harvested in accordance with good commercial practice at a stage

which will not result in the onions becoming soft or spongy.

§ 51.2842 Dormant.

Dormant means that at least 90 percent of the onions in any lot show no evidence of growth as indicated by distinct elongation of the growing point or distinct yellow or green color in the tip of the growing point.

§ 51.2843 Fairly firm.

Fairly firm means that the onion may yield slightly to moderate pressure but is not appreciably soft or spongy.

§ 51.2844 Fairly well shaped.

Fairly well shaped means having the shape characteristic of the variety, but onions may be slightly off-type or slightly misshapen.

§ 51.2845 Wet sunscald.

Wet sunscald means sunscald which is soft, mushy, sticky or wet.

§ 51.2846 Doubles.

Doubles means onions which have developed more than one distinct bulb joined only at the base.

§ 51.2847 Bottlenecks.

Bottlenecks are onions which have abnormally thick necks with only fairly well developed bulbs.

§ 51.2848 Scallions.

Scallions are onions which have thick necks and relatively small and poorly developed bulbs.

§ 51.2849 Damage.

Damage means any specific defect described in this section; or any equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the onions. The following specific defects shall be considered as damage:

(a) Seedstems which are tough or woody, or which are more than ¼ inch in diameter;

(b) Splits when onions with two or more hearts are not practically covered by one or more outer scales;

(c) Tops when more than 30 percent of the onions in a lot have tops 3 inches or more in length;

(d) New roots when most roots on an individual onion have grown to a length of 1 inch or more in length;

(e) Dry roots when more than 20 percent of the onions in a lot have practically all roots 2 inches or more in length;

(f) Dry sunken areas when the affected areas exceed the equivalent to that of a circle $\frac{1}{2}$ inch in diameter on an onion $2\frac{3}{4}$ inches in diameter which does not have the outer papery scale covering the affected areas or when the affected areas exceed the equivalent to that of a circle $\frac{3}{4}$ inch in diameter on an onion $2\frac{3}{4}$ inches in diameter which has the outer papery scale covering the affected areas. Correspondingly lesser or greater areas are allowed on smaller or larger onions;

(g) Sunburn when more than 33 percent of the onions in a lot have a medium green color on one-third of the surface;

(h) Sprouts when visible, or when concealed within the dry top and more than $\frac{3}{4}$ inch in length on an onion 2 inches or larger in diameter, or proportionately shorter on smaller onions;

(i) Peeling when more than one-half of the thin papery skin is missing, leaving the underlying fleshy scale unprotected;

(j) Cracked fleshy scales when one or more of the fleshy scales are cracked;

(k) Watery scales when more than the equivalent of the entire outer fleshy scale is affected by an off-color, watersoaked condition. The off-color must be of some shade of brown or yellow;

(l) Dirt, staining or other foreign matter when more than 20 percent of the onions in a yellow, brown or red lot, or more than 15 percent of the onions in a white lot are appreciably stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(m) Mechanical when any cut extends deeper than one fleshy scale, or when any bruise breaks a fleshy scale; and,

(n) Translucent scales when more than the equivalent of two entire outer fleshy scales have a watersoaked condition.

§ 51.2850 Diameter.

Diameter means the greatest dimension measured at right angles to a straight line running from the stem to the root.

§ 51.2851 Badly misshapen.

Badly misshapen means that the onion is so misshapen that its appearance is seriously affected.

§ 51.2852 Serious damage.

Serious damage means any specific defect described in this section; or any equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the onions. The following specific defects shall be considered as serious damage:

(a) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, watersoaked condition. The off-color must be of some shade of brown or yellow;

(b) Dirt, staining or other foreign matter when more than 25 percent of the onions in a lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(c) Seedstems when more than $\frac{1}{2}$ inch in diameter;

(d) Sprouts when the visible length is more than $\frac{1}{2}$ inch;

(e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,

(f) Dry sunken areas when extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion $2\frac{3}{4}$ inches in diameter, or correspondingly lesser or greater areas on smaller or larger onions.

§ 51.2853 One type.

One type means that the onions are within the same general color category.

Metric Conversion Table

§ 51.2854 Metric conversion table.

Inches	Millimeters (mm)
$\frac{1}{8}$	3.2
$\frac{1}{4}$	6.4
$\frac{3}{8}$	9.5
$\frac{1}{2}$	12.7
$\frac{5}{8}$	15.9
$\frac{3}{4}$	19.1
$\frac{7}{8}$	22.2
1	25.4
$1\frac{1}{4}$	31.8
$1\frac{1}{2}$	38.1
$1\frac{3}{4}$	44.5
2	50.8
$2\frac{1}{2}$	63.5
$2\frac{3}{4}$	69.9
3	76.2
$3\frac{1}{2}$	88.9
4	101.6

3. In Part 51, Subpart—United States Standards for Grades of Bermuda-Granex-Grano Type Onions is revised to read as follows:

Subpart—United States Standards for Grades of Bermuda-Granex-Grano Type Onions

Grades

Sec.	
51.3195	U.S. No. 1.
51.3196	U.S. Combination.
51.3197	U.S. No. 2.

Size Classifications

51.3198	Size classifications.
---------	-----------------------

Tolerances

51.3199	Tolerances.
---------	-------------

Samples for Grade and Size Determination

51.3200	Samples for grade and size determination.
---------	---

Application of Tolerances

51.3201	Application of tolerances.
---------	----------------------------

Definitions

51.3202	Similar varietal characteristics.
51.3203	Mature.
51.3204	Fairly firm.
51.3205	Fairly well shaped.
51.3206	Wet sunscald.
51.3207	Doubles.
51.3208	Bottlenecks.
51.3209	Damage.
51.3210	Serious damage.
51.3211	Diameter.

Metric Conversion Table

51.3212	Metric conversion table.
---------	--------------------------

Subpart—United States Standards for Grades of Bermuda-Granex-Grano Type Onions

Grades

§ 51.3195 U.S. No. 1.

U.S. No. 1 consists of onions which meet the following requirements:

(a) Basic requirements:

- (1) Similar varietal characteristics;
- (2) Mature;
- (3) Fairly firm; and,
- (4) Fairly well shaped.

(b) Free from:

- (1) Decay;
- (2) Wet sunscald;
- (3) Doubles; and,
- (4) Bottlenecks.

(c) Free from damage caused by:

- (1) Seedstems;
- (2) Splits;
- (3) Dry sunken areas;
- (4) Sunburn;
- (5) Sprouting;
- (6) Staining;
- (7) Dirt or foreign material;
- (8) Mechanical;
- (9) Tops;
- (10) Roots;
- (11) Translucent scales;
- (12) Watery scales;
- (13) Moisture;
- (14) Disease;
- (15) Insects; and,
- (16) Other means.

(d) For size and tolerances see §§ 51.3198 and 51.3199.

§ 51.3196 U.S. Combination.

U.S. Combination consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§ 51.3198 and 51.3199.)

§ 51.3197 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
(1) Similar varietal characteristics; and,

- (2) Not soft or spongy.
(b) Free from:
(1) Decay;
(2) Wet sunscald; and,
(3) Bottlenecks.
(c) Free from serious damage caused by:
(1) Seedstems;
(2) Dry sunken areas;
(3) Sprouting;
(4) Staining;
(5) Dirt or other foreign material;
(6) Mechanical;
(7) Watery scales;
(8) Insects;
(9) Disease; and,
(10) Other means.

(d) For size and tolerances see §§ 51.3198 and 51.3199.

Size Classifications

§ 51.3198 Size classifications.

Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: *Provided*, that unless otherwise specified, onions shall not be less than 1½ inches in diameter, with 60 percent or more 2 inches or larger in diameter.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(2)
Colossal	3¾	95.3	(2)

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.

Tolerances

§ 51.3199 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

- (a) For defects:
(1) *U.S. No. 1 and U.S. No. 2 grades.* Not more than 10 percent of the onions in a lot may fail to meet the requirements of these grades, but not more than one-fifth of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald.

(2) *U.S. Combination grade.* When applying the foregoing tolerances to this grade no part of any tolerance shall be allowed to reduce, for the lot as a whole, the 50 percent of onions of the U.S. No. 1 grade, but individual containers shall have not less than 40 percent of the U.S. No. 1 grade.

(b) For size:

(1) Not more than 5 percent of the onions in a lot may be smaller than the minimum diameter specified. In addition, not more than 10 percent of the onions in a lot may be larger than the maximum diameter specified.

(2) When a percentage of the onions is specified to be a certain size and larger, individual packages containing more than 10 pounds may have not less than one-half of the percentage specified: *Provided*, that the entire lot

averages within the percentage specified.

Samples for Grade and Size Determination

§ 51.3200 Samples for grade and size determination.

Individual samples shall consist of at least 20 pounds for onions packed to meet larger than 2¼ inches maximum diameter. When individual packages contain 20 pounds or more and the onions are packed for Large or Jumbo size or larger the package shall be the sample. When individual packages contain less than 20 pounds, a sufficient number of adjoining packages are opened to provide at least a 20 pound sample, except that for onions packed to meet 2¼ inches maximum diameter or smaller, the sample may consist of either 20 pounds or the individual package.

Application of Tolerances

§ 51.3201 Application of tolerances.

Individual samples are subject to the following limitations:

- (a) Samples which contain more than 20 pounds shall have not more than one and one half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent, except that at least one defective and one off-size onion may be permitted in any sample: *Provided*, that en-route or at destination when onions in containers of 50 pounds or more are

packed to a minimum size of 3 inches or larger not more than three onions or more than 4 percent (whichever is the larger amount) may be affected by decay or wet sunscald: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade; and,

(b) Samples which contain 20 pounds or less shall have not more than double the tolerance specified, except that at least one defective and one off-size onion may be permitted in any sample: *Provided*, that the averages for the entire lot are within the tolerances specified for the grade.

Definitions

§ 51.3202 Similar varietal characteristics.

Similar varietal characteristics means that the onions in any container are similar in color, shape and character of growth.

§ 51.3203 Mature.

Mature means that the onion is fairly well cured, and at least fairly firm.

§ 51.3204 Fairly firm.

Fairly firm means that the onion may yield slightly to moderate pressure but is not appreciably soft or spongy.

§ 51.3205 Fairly well shaped.

Fairly well shaped means that the onion shows the characteristic shape, not appreciably three-, four- or five-sided, thick necked or badly pinched.

§ 51.3206 Wet sunscald.

Wet sunscald means any sunscald which is soft, mushy, sticky or wet.

§ 51.3207 Doubles.

Doubles means onions which have developed more than one distinct bulb joined only at the base.

§ 51.3208 Bottlenecks.

Bottlenecks means onions which have abnormally thick necks with only fairly well developed bulbs.

§ 51.3209 Damage.

Damage unless otherwise specifically defined in this section, means any defect which materially affects the appearance, or the edible or shipping quality of the onions. Any one of the following defects, or combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

- (a) Seedstems which are tough or woody, or which are more than 1/4 inch in diameter;
- (b) Splits when well cured onions are not practically covered by an outer scale, or when fairly well cured onions are not completely covered by one outer scale;
- (c) Dry sunken areas when the affected areas exceed the equivalent to that of a circle 1/2 inch in diameter on an onion 2 3/4 inches in diameter which does not have the outer papery scale covering the affected areas or when the affected areas exceed the equivalent to that of a circle 3/4 inch in diameter on an onion 2 3/4 inches in diameter which has the outer papery scale covering the affected areas. Correspondingly lesser or greater areas are allowed on smaller or larger onions;
- (d) Sunburn when dark green in color and affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2 3/4 inches in diameter or correspondingly smaller or larger areas on smaller or larger onions, or when medium to light green in color and affecting more than 10 percent of the surface of the onion;

- (e) Sprouting when any sprout is visible, or when concealed within the neck scales and are more than 3/4 inch in length on an onion 2 inches or larger in diameter, or proportionately shorter on smaller onions;
 - (f) Staining, dirt or other foreign material when more than 20 percent of the onions in a yellow, brown or red lot, or more than 15 percent of the onions in a white lot are appreciably stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;
 - (g) Mechanical when any cut extends deeper than one fleshy scale, or when any bruise breaks a fleshy scale;
 - (h) Tops when more than 30 percent of the onions in a lot have tops 3 inches or more in length;
 - (i) New roots when most roots on an individual onion have grown to a length of 1 inch or more;
 - (j) Dry roots when practically all roots are 2 inches or more in length;
 - (k) Translucent scales when more than the equivalent of two entire outer fleshy scales have a watersoaked condition; and,
 - (l) Watery scales when more than the equivalent of the entire outer fleshy scale is affected by an off-color, watersoaked condition. The off-color must be of some shade of brown or yellow.
- § 51.3210 Serious damage.
- Serious damage unless otherwise specifically defined in this section, means any defect which seriously affects the appearance, or the edible or shipping quality of the onions. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:
- (a) Seedstems when more than 1/2 inch in diameter;
 - (b) Dry sunken areas when extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2 3/4 inches in diameter, or

- correspondingly lesser or greater areas on smaller or larger onions;
- (c) Sprouting when any visible sprout is more than 1/2 in length;
- (d) Staining, dirt or foreign material when more than 25 percent of the onions in any lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;
- (e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,
- (f) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, watersoaked condition. The off-color must be of some shade of brown or yellow.

§ 51.3211 Diameter.

Diameter means the greatest dimension of the onion at right angles to a line running from the stem to the root.

Metric Conversion Table

§ 51.3212 Metric conversion table.

Inches	Millimeters *(mm)
1/8	3.2
1/4	6.4
3/8	9.5
1/2	12.7
5/8	15.9
3/4	19.1
7/8	22.2
1	25.4
1 1/4	31.8
1 1/2	38.1
1 3/4	44.5
2	50.8
2 1/2	63.5
2 3/4	69.9
3	76.2
3 1/2	88.9
4	101.6

Dated: September 1, 1995.
Lon Hatamiya,
Administrator.
[FR Doc. 95-22281 Filed 9-7-95; 8:45 am]
BILLING CODE 3410-02-P